

# DOMESTIC



## *The Ideal Shortening*

CAKES  
PIES  
COOKIES  
ICINGS



# “DOMESTIC”

## *The Perfect Shortening*

A GOOD shortening is essential to success in the making of pastry and cakes. That is why “Domestic Shortening” has become the standard for thousands of housekeepers.

“Domestic Shortening” is a purely vegetable product—it contains no animal fat. It possesses all those qualities necessary to the making of light, delicious cakes and pastry.

It has a fresh, wholesome flavor, creams up very easily, and is economical to use.

For deep-fat frying it can be used over and over again—it does not carry flavor from one food to another. After using, merely heat, strain, and keep for future use.



## DOUGHNUTS

2 eggs  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup melted “Domestic Shortening”  
1 cup milk  
4 cups flour  
4 level teaspoons baking powder  
 $\frac{3}{4}$  teaspoon salt  
1 teaspoon grated nutmeg

Put eggs, sugar, “Domestic Shortening” and milk into bowl. Mix well. Sift together remaining ingredients, add to first mixture. Mix well. Roll out to  $\frac{1}{4}$ -inch thickness on floured board; cut with doughnut cutter. Fry in deep “Domestic Shortening” at 380° F. until light brown, turning only once. Makes 24 doughnuts.

## COCOANUT CREAM PIE

- 1 baked pie shell
- 1 quart milk
- 3 egg yolks
- 3 egg whites
- $\frac{2}{3}$  cup sugar
- $\frac{1}{3}$  cup cornstarch
- 3 tablespoons "Domestic Shortening"
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon vanilla
- $\frac{2}{3}$  cup cocoanut
- 2 tablespoons powdered sugar

Scald the milk in a double boiler. Mix sugar, cornstarch, salt and egg yolks. When thoroughly blended, pour on scalded milk, return to double boiler, add "Domestic Shortening." Cook 15 minutes, stirring constantly until mixture thickens. Remove from fire, add vanilla and cocoanut. Pour into shell. Beat the egg whites until stiff, add powdered sugar and spread on the pie. Brown meringue in a quick oven.

## BOSTON COOKIES

- 1 cup "Domestic Shortening"
- $1\frac{1}{2}$  cups brown sugar
- 3 eggs
- 1 teaspoon baking soda
- $1\frac{1}{2}$  tablespoons hot water
- $3\frac{1}{4}$  cups flour
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon cinnamon
- 1 cup walnuts
- $\frac{1}{2}$  cup dates
- $\frac{1}{2}$  cup raisins
- $\frac{1}{4}$  cup lemon peel

Cream the "Domestic Shortening," add the sugar gradually and cream thoroughly. Add the eggs, well beaten. Dredge walnuts, dates, raisins and lemon peel in  $\frac{1}{4}$  cup flour. Mix and thoroughly sift the flour, salt and cinnamon. Dissolve baking soda in hot water and add to sugar mixture. Beat in the flour and then add raisins, walnuts, etc. Drop from a spoon on a well greased baking sheet about 1 inch apart. Bake in a hot oven ( $400^{\circ}$  Fahrenheit to  $425^{\circ}$  Fahrenheit) 10 to 12 minutes.

## GOLD CAKE

$\frac{3}{4}$  cup "Domestic Shortening"  
 $1\frac{1}{4}$  cups sugar  
4 egg yolks  
 $\frac{1}{2}$  cup water  
 $2\frac{1}{2}$  cups flour  
2 teaspoons baking powder  
4 egg whites  
1 teaspoon vanilla extract  
 $\frac{1}{2}$  teaspoon lemon extract

Cream the "Domestic Shortening," add the sugar gradually, then the egg yolks, beaten until thick. Sift flour once, measure, add the baking powder and sift three times. Add flour and water alternately to the first mixture, beating batter hard. Add flavouring. Fold in the stiffly beaten egg whites last and bake in a sheet or layers in a moderate oven ( $375^{\circ}$  Fahrenheit). Put the layers together and cover with maple frosting.

## MAPLE ICING

1 tablespoon "Domestic Shortening" (melted)  
 $1\frac{1}{2}$  cups icing sugar  
 $\frac{1}{2}$  teaspoon maple flavour

Hot water or milk to mix. Use the icing lukewarm.

## CHELSEA BUNS

2 cups flour  
4 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
4 tablespoons "Domestic Shortening"  
 $\frac{2}{3}$  cup milk  
1 cup brown sugar  
 $\frac{1}{3}$  cup "Domestic Shortening"  
 $\frac{1}{2}$  cup currants

Mix dry ingredients and sift twice. Cut in the 4 tablespoons of "Domestic Shortening," add the milk gradually, mixing to a soft dough. Roll to  $\frac{1}{4}$ -inch thickness. Cream the  $\frac{1}{3}$  cup "Domestic Shortening," add the brown sugar and cream thoroughly. Spread the sugar and "Domestic Shortening" mixture on the dough mixture. Sprinkle on  $\frac{1}{2}$  cup of currants. Roll like a jelly roll, cut off pieces  $\frac{3}{4}$ -inch thickness. Place cut side down on a greased tin and bake in a hot oven 15 minutes ( $375^{\circ}$  Fahrenheit).

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